



Plough Inn Winter Specials

Starters

Roasted butternut squash & sweet potato soup with an olive tapenade topped crouton £7.95

Crab, parsley & lemon fishcakes, fennel orange endive salad & chive crème fraiche £8.95

Rabbit, wild boar & pigeon terrine, mulled cranberry & pear relish with toasted sourdough £8.95

Crispy buttermilk chicken, red cabbage slaw & blue cheese dressing £8.95

*Warm goats cheese & caramelised onion filo parcel, cherry tomato & red onion salad
with balsamic glaze £8.95*

*Pan fried local pigeon breasts with a smoky lentil, tomato & bacon ragout served on
a toasted sourdough crouton £8.95*



Main Courses

8 oz Fillet steak served with chips, mushrooms, onion rings & tomato £27.95

Stilton glaze £2.50 Peppercorn sauce £2.50 Garlic butter £1.50

*Pan fried medallions of local venison, parsley sautéed new potatoes, roasted root
vegetables & braised red cabbage with a juniper berry sauce £15.95*

*Traditional roast local turkey, goose fat roast potatoes, sausage meat stuffing, pigs in blankets, buttered
carrots & sprouts £13.95*

*Candied chestnut, roasted vegetable & feta Wellington, herb sautéed potatoes, braised red cabbage &
vegetable gravy £14.95*

*Braised blade of beef bourguignon, creamed potato, smoked pancetta, baby onions & mushrooms, roasted
carrots & buttered kale £14.95*

*Parmesan & herb crusted pave of salmon, prawn, pistachio & mascarpone linguini &
basil oil £15.95*

*Local pheasant breast wrapped in bacon, creamed potato, roasted root vegetables
with a cider, sage & cream sauce £15.95*

Any dietary requirements please ask

